

## **CONTENTS OF VOLUME 29**

## Number 1

Cryogenic Chilling of Pork Carcasses: Effects on Muscle Quality, Bacterial Populations and Palatability	1
W. M. ROBERTSON (Canada)	
Meat Pigment Determination by a Simple and Non-toxic Alkaline Haematin	
Method—(An Alternative to the Hornsey and the Cyanometmyoglobin Methods) ANDERS KARLSSON & KERSTIN LUNDSTRÖM (Sweden)	17
Effects of Feed Withdrawal Before Delivery on Pork Quality and Carcass Yield G. EIKELENBOOM, A. H. BOLINK & W. SYBESMA (The Netherlands)	25
Carcass Composition and Meat Quality of Chinese Purebred and European ×	
Chinese Crossbred Pigs  A. SUZUKI, N. KOJIMA, Y. IKEUCHI, S. IKARASHI,  N. MORIYAMA, T. ISHIZUKA & H. TOKUSHIGE (Japan)	31
Endurance-Exercised Growing Sheep: I. Post-mortem and Histological Changes in	
J. L. AALHUS & M. A. PRICE (Canada)	43
Endurance-Exercised Growing Sheep: II. Tenderness Increase and Change in	
Meat Quality J. L. AALHUS, M. A. PRICE, P. J. SHAND & Z. J. HAWRYSH (Canada)	57
Effect of Reduced Sodium Chloride Concentration and Tetrasodium Pyrophosphate on pH, Water-Holding Capacity and Extractable Protein of Prerigor	
and Postrigor Ground Beef	69
Quality Control in the Meat Industry by Multivariate Statistics. The Case of Raw	
R. VIRGILI & G. PAROLARI (Italy)	83
Obituary	97
383	
Meat Science (29) (1991)—© 1991 Elsevier Science Publishers Ltd, England. Printed in Britain	Great

## Number 2

Lipolytic and Oxidative Changes in 'Chorizo' During Ripening	99
Carcass Physical and Chemical Composition of Three Fat-tailed Breeds of Sheep A. FARID (Iran)	109
Paris Ham Processing: Technological Yield as Affected by Residual Glycogen Content of Muscle	121
Effect of Electrical Stimulation, Hip Suspension and Ageing on Quality of Chilled Pig Meat	129
The Measurement of Light Scattering and Electrical Conductivity for the Prediction of PSE Pig Meat at Various Times Post Mortem	141
Lipid and Fatty Acid Composition of Rabbit Meat: Part 1—Apolar Fraction . MARÍA I. CAMBERO, LORENZO DE LA HOZ, BERNABÉ SANZ & JUAN A. ORDÓÑEZ (Spain)	153
Lipid and Fatty Acid Composition of Rabbit Meat: Part 2—Phospholipids .  MARÍA I. CAMBERO, LORENZO DE LA HOZ, BERNABÉ SANZ & JUAN A. ORDÓÑEZ (Spain)	167
Research Notes	
Simple Test for Differentiation between Fresh Pork and Frozen/Thawed Pork . FIDEL TOLDRÁ, YOLANDA TORRERO & JOSÉ FLORES (Spain)	177
Two Reading Techniques of the Filter Paper Press Method for Measuring Meat Water-holding Capacity	183
Number 3	
Effects of Electrical Stimulation, Boning-Temperature and Conditioning Mode on Display Colour of Beef Meat	191
Effect of Electrical Stimulation on the Rheological Properties of Rabbit Skeletal Muscle	203

Contents of Volume 29	385
The Solubilization of Myofibrillar Proteins by Calcium Ions	211
Effects of Pithing on pH, Creatine Phosphate and ATP-related Compounds of Beef  Psoas major and Longissimus dorsi Muscles	221
Lipid Composition of Pork Muscle in Relation to the Metabolic Type of the Fibres ANNE LESEIGNEUR-MEYNIER & G. GANDEMER (France)	229
The Estimation of the Age of Cattle by the Measurement of Thermal Stability of Tendon Collagen	243
The Relationship Between Animal Age and the Thermal Stability and Cross-Link Content of Collagen from Five Goat Muscles  DOUGLAS J. HORGAN, PETER N. JONES, NEVILLE L. KING, LYNDON B. KURTH & RONALD KUYPERS (Australia)	251
Cattle at Risk for Dark-Cutting Beef Have a Higher Proportion of Oxidative Muscle Fibres	263
Theoretical Strain Ranges in Raw Meat	271
Number 4	
Editorial	285
Assay of Cathepsin D Activity in Fresh Pork Muscle and Dry-Cured Ham ELIAS RICO, FIDEL TOLDRÁ & JOSÉ FLORES (Spain)	287
Fatty Acid Composition of Lipid in Longissimus dorsi Muscle of Duroc and British Landrace Pigs and its Relationship with Eating Quality	295
Preservative Effect of Combinations of Acetic Acid with Lactic or Propionic Acid on Buffalo Meat Stored at Refrigeration Temperature	309
A. N. SURVE, A. T. SHERIKAR, K. N. BHILEGAONKAR & U. D. KARKARE (India)	
Stunning and Shackling Influences on Quality of Porcine Longissimus dorsi and Semimembranosus Muscles	323
Kinetics of Hydration Properties of Meat Emulsions Containing Various Fillers During Smokehouse Cooking	335

Kinetics of pH and Colour of Meat Emulsions Containing Various Fillers During	
Smokehouse Cooking	353
L. R. CORREIA & G. S. MITTAL (Canada)	
Dietary Energy and Protein Effects on Partitioning of Carcass Components in Beef	
Cattle	365
M. B. SOLOMON & T. H. ELSASSER (USA)	
Microbial Quality, and Effect of Cooking on Survival of Salmonella, in Kokariç	375
DENIZ GÖKTAN, GÜNNUR TUNÇEL &	
SERTAC CEYLAN (Turkey)	

